

Turkey Carving

Safety Tips



Tip #1

Never cut toward yourself. Your free hand should be placed opposite the side you are carving towards. Don't place your hand underneath the blade to catch the slice of meat.

Tip #2

Keep everything dry. This includes your cutting area and knife handle.

Tip #3

Keep all cutting utensils sharp. If your knife is sharp enough, it should not need force in order to carve.

Tip #4

If possible, use an electric knife for the carving. Use kitchen shears to cut the bones and joints of the turkey.

Tip #5

Do not let children assist with the carving, cutting or chopping.



Did you know?



88% of Americans eat turkey on Thanksgiving.



Cuts from carving are one of the top five most common injuries on Thanksgiving.



When to seek medical help

Visit the emergency room if you've cut yourself and any of the following are true:

- Continuous pressure does not stop the bleeding after 15 minutes.
- You are unsure of your tetanus immunization status.
- You are unable to thoroughly cleanse the wound by rinsing with mild soap and plenty of clean water.

Visit a hand surgeon at the next available appointment if you've cut yourself and any of the following are true:

- You notice persistent numbness or tingling in the fingertip.
- You do not have full range of motion in the hand or finger.

